

The Challenges of Developing a Food System for Space Exploration

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Food System Considerations



International Space Station:

- 6 month microgravity missions
- No refrigerators or freezers for food storage, all food processed and prepackaged
- Regularly scheduled resupply
- Eight day standard menu cycle augmented by crew preference foods



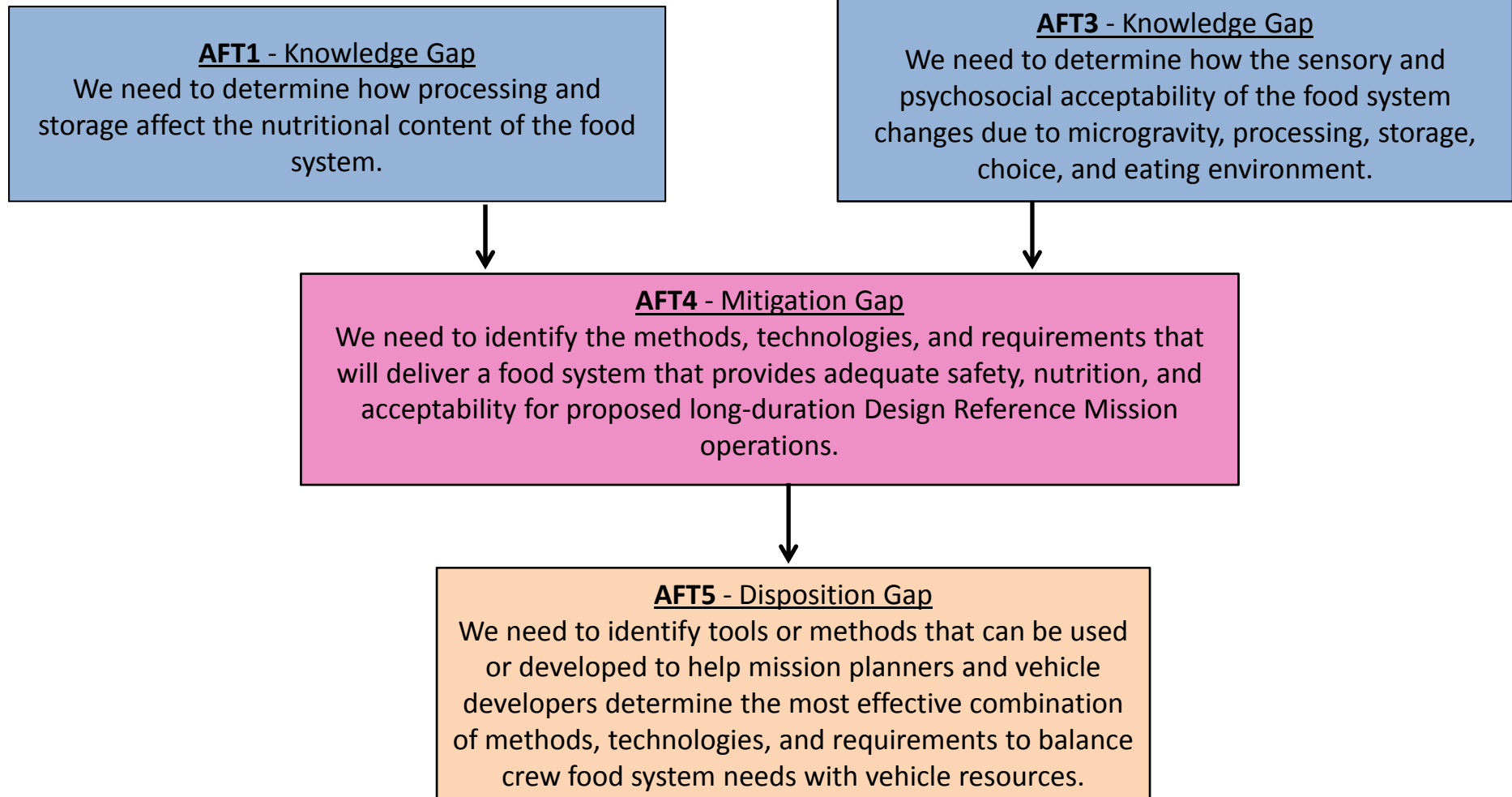
Mars Expedition Scenario:

- 2.5 year mission; microgravity and reduced gravity
- No refrigerators or freezers for food storage
- No resupply; food may be prepositioned to accommodate high mass and volume
- Current food system is mass constraining and will not maintain nutrition/acceptability



AFT Research Strategy

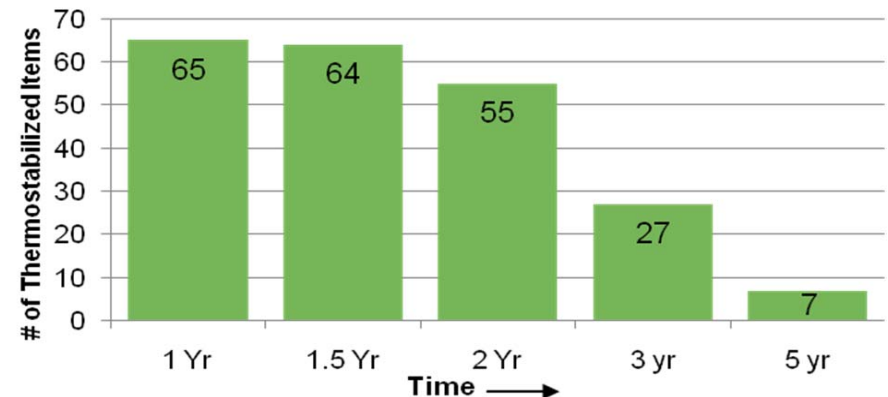
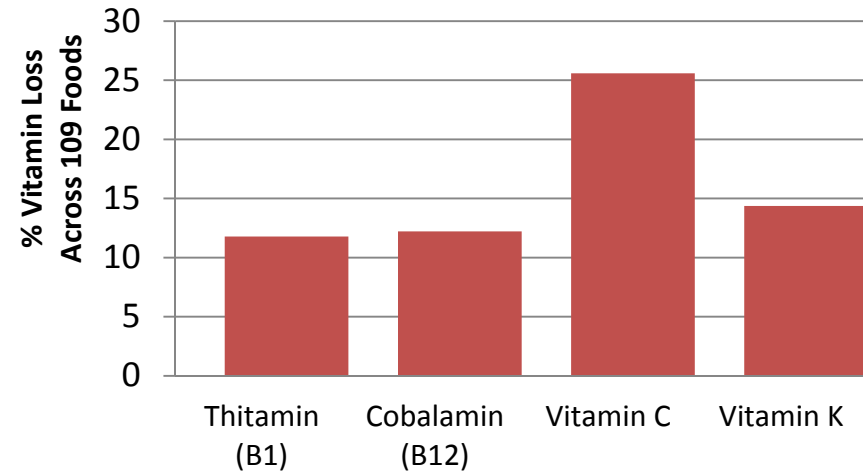
Mitigate the **Risk of Performance Decrement and Crew Illness Due to an Inadequate Food System** during all mission phases





Nutrition and Acceptability Impacts of Room Temperature Storage

- Critical micronutrients show concerning degradation in space food system after 1 year of storage.
- Only 7 out of 65 thermostabilized foods are expected to be palatable after 5 years of storage. (Catauro. JFS. 2011)
- Current mass requirement for 3000 kcal per crewmember per day is 1.83 kg. Total mass for a Mars scenario (6 crewmembers, 1095 days) is 12,023 kg.





Prepackaged Food – 5 Year Shelf Life Challenge

Focus on nutritional stability, acceptability, health promotion, and mass reduction

Processing



Pressure Assisted Thermal Sterilization (PATs)

Lyophilization
Improvement

Microwave Sterilization

3D Printing Technology
(SBIR)

Packaging



Improve clarity
Improve barrier
Mass reduction

Formulation



Fortification
Food Matrix
Functional Foods
Meal Replacement

Environment



Atmosphere
Temperature
Radiation



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Completed AFT Projects FY12-13

- Food Processing vs. Packaged Food Study
Analyzed mass and crew time trades for bioregenerative food system compared to prepackaged; developed 90 formulations from 15 crops and 11 ingredients
- Mass Reduction Technology Development
Developed meal replacement bar and beverage prototypes with significant mass reduction capability
- Suited Contingency Ops Food - 2
Developed delivery system prototype, both package and beverage requirements

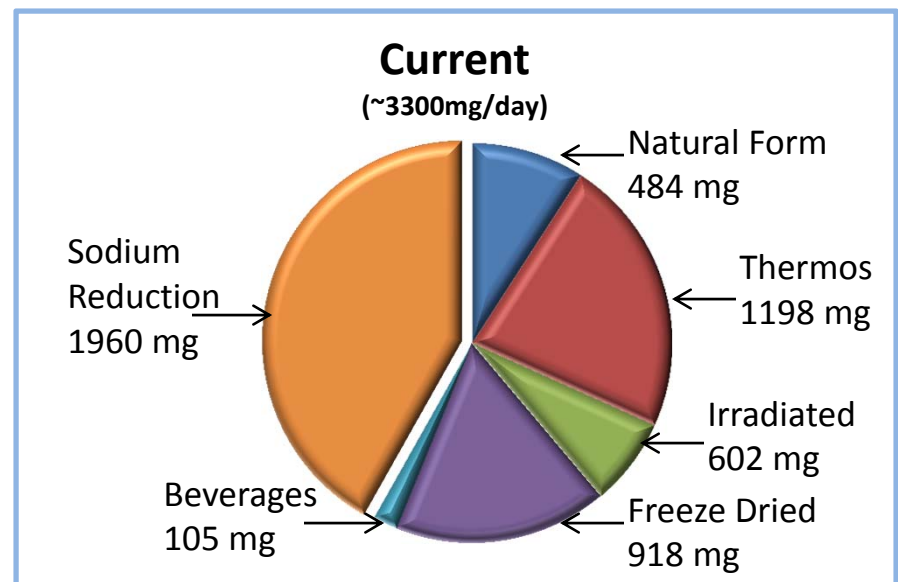
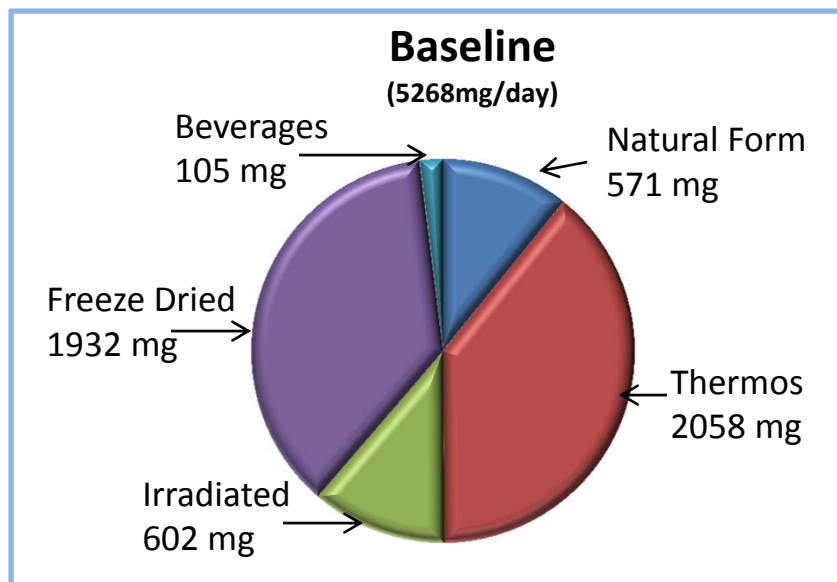




Space Food System

Sodium Reduction Challenge

- Sodium exacerbates bone loss, possible factor in intracranial induced vision changes
- Reformulated 90 foods and reduced sodium content to ~3300 mg/d
- Maintained sensory acceptability similar to or better than original formulations (score of 6.0 or greater on a 9.0 point hedonic scale).





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Questions



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